

AMENDMENTS TO THE CLAIMS:

The following listing of claims replaces all prior listings, and all prior versions, of claims in the application.

LISTING OF CLAIMS:

1. and 2. (Cancelled).

3. (Currently amended) A method of production of a food ingredient which comprises allowing a mixture of bran and shorts obtained by grinding a mature seed of wheat or barley selected from a group of wheat, two-row barley and naked barley to be immersed in water under a condition of a pH of 4.0 to 5.0~~3.0 to 5.5~~ and at 40 to 60°C for 1 to 6 hours, so as to provide a mixture of amino acids in the water, wherein ~~at the~~ content of free glutamine, in the mixture of amino acids, is 20 to 430mg/100g, ~~at the~~ content of free valine, in the mixture of amino acids, is 20 to 435mg/100g, ~~at the~~ content of free isoleucine, in the mixture of amino acids, is 15 to 130mg/100g~~130mg/100g~~, ~~at the~~ content of free leucine, in the mixture of amino acids, is 35 to 435mg/100g, and ~~at the~~ content of free arginine, in the mixture of amino acids, is 25 to 300mg/100g, each of the foregoing contents being an amount of the amino acid released into water from 100g of the food ingredient by autolysis reaction.

4. (Currently amended) A method of ~~the~~ production of ~~at the~~ food ingredient ~~according to claim 1~~ which comprises allowing a mixture of bran and shorts obtained by grinding~~ground product of~~ an immature seed of wheat or barley selected from a group of wheat, two-row barley and naked barley to be immersed in water under a condition of a pH of 4.0 to 5.0~~3.0 to 5.5~~ and at 40 to 60°C for 1 to 6 hours, so as to provide a mixture of amino acids in the water, wherein a content of

free glutamine, in the mixture of amino acids, is 150 to 405mg/100g, a content of free valine, in the mixture of amino acids, is 190 to 325/100g, the content of free isoleucine, in the mixture of amino acids, is 125 to 145mg/100g, a content of free leucine, in the mixture of amino acids, is 350 to 520mg/100g, and a content of free arginine, in the mixture of amino acids, is 155 to 260mg/100g, each of the foregoing contents being an amount of the amino acid released into water from 100g of the food ingredient by autolysis reaction.

5.-13. (Cancelled).

14. (New) The method of production of the food ingredient according to claim 4, wherein said immature seed is a seed 4 to 5 weeks after heading.

15. (New) The method of production of the food ingredient according to claim 4, wherein the food ingredient is in a form of an aqueous solution.

16. (New) The method of production of the food ingredient according to claim 4, wherein the food ingredient is in a form of a dry powder, having been subjected to a drying treatment at 110°C or lower.

17. (New) The method of production of the food ingredient according to claim 4, wherein a composition ratio of each amino acid of valine, isoleucine, leucine, arginine and glutamine is 1:1:1-2:1 or greater:1 or greater.

18. (New) The method of production of the food ingredient according to claim 3, including the further step of incorporating said mixture of amino acids in a food.

19. (New) The method of production of the food ingredient according to claim 3, including the further step of incorporating said mixture of amino acids in a drink.

20. (New) The method of production of the food ingredient according to claim 4, including the further step of incorporating said mixture of amino acids in a food.

21. (New) The method of production of the food ingredient according to claim 4, including the further step of incorporating said mixture of amino acids in a drink.